

BODEGA GARZÓN URUGUAY

FIELD BLEND

BANDOL STYLE



TECHNICAL SHEET

| | |
|----------------|-------------------------------------------------------------------------------------------|
| VARIETAL | Mourvedre, Grenache y Cinsault |
| REGION | Garzón, Uruguay |
| ALCOHOL | 13% |
| RESIDUAL SUGAR | 1,6 g/L |
| ACIDITY (H2T) | 6,6 g/L |
| PH | 3,21 |
| FERMENTATION | Traditional, with controlled temperature, in Stainless Steel and Cement Tanks |

ROSE 2023

| | |
|---------------------------|-------------------------------------------------------------|
| AGING | 3 to 6 months on the lees in Stainless Steel Tanks |
| BOTTLING DATE | Oct 2023 |
| OENOLOGICAL CONSULTANT | Alberto Antonini |
| WINEMAKER | Germán Bruzzone |

Bodega Garzón is close to Punta del Este, La Barra, and Jose Ignacio – Uruguayan Paradise at its best, with mesmerizing landscapes.

Located eleven miles from the Atlantic Ocean, our estate has more than 1,000 small vineyard blocks covering its hillside slopes, which benefit from varying microclimates, different levels of humidity, and an intense canopy management. These factors allow the vines to develop with maximum exposure to the sun providing rich, expressive fruit. The vineyards are surrounded by lush forests, rocky soils, granite boulders, and naturally occurring palm trees.

